



Soléna

2006 ZINFANDEL

Wooldridge Creek Vineyard

VINEYARDS

Harvest Date

October 6, 2006

Yield Brix

1.98 tons/acre 25.2°

THE WINE

Varietal

96% Zinfandel, 4% Merlot

AVA

Applegate Valley

Alcohol pH

14.9% 3.83

Production

150 cases

Release Date

November 2010

Winemaker

Laurent Montalieu

TASTING NOTES

The 2006 Zinfandel has expressive fruit aromas of blueberry, blackberry and black cherry. Hints of dried herbs, black pepper, clove and mint flirt with the senses leading to a palate strong with bramble fruit and a touch of cola bean, smoke and tobacco leaf. A long a satisfying finish displays the lovely balance between the food friendly acids and the elegant tannins.

THE VINTAGE

The 2006 growing season for Southern Oregon started out with a typical bud break, and not too many frost nights. Bloom went well, giving us an average crop load. It was an early summer, with May and June warmer than normal. The summer months were atypical for Southern Oregon, with warm days and cool nighttime temperatures (which preserves the natural acidity you'll find in Oregon grapes). The early summer heat led to early ripening, and terrific weather during September and October allowed for extensive hang time, providing us with some of the best fruit we've seen in years.

THE VINEYARD

The Wooldridge Creek Vineyard is located in Southern Oregon near the town of Grants Pass in the Applegate Valley Appellation. It is a hillside vineyard planted with an elevation of 1800'. The vines are densely planted at 1200 vines per acre, running north to south to allow for maximum exposure to the sun. All the vineyards are planted on Josephine soil, a soil type known for its excellent drainage. Approximately half the fruit was green pruned (thinned at the time of veraison) to assure low yields and concentration of flavors. We closely monitored each vineyard block as harvest approached, and the picking dates were chosen based on taste. All grapes were harvested in ideal conditions at 25° Brix.

VINIFICATION

This wine was hand-crafted to achieve a fully extracted and complex style. 10% whole clusters were used to enhance the spiciness of the wine. Cold maceration preceded fermentation, which was conducted in open-top, Burgundian-style tanks. The wine was allowed 23 days of skin contact and daily punchdowns before being gravity fed directly to barrels. 100% malolactic fermentation occurred during a 9 month period. The wine spent 23 months in French oak from a variety of coopers. A small amount of Merlot was blended in to add some flavor complexity to the wine. It was bottled unfiltered and lightly fined.